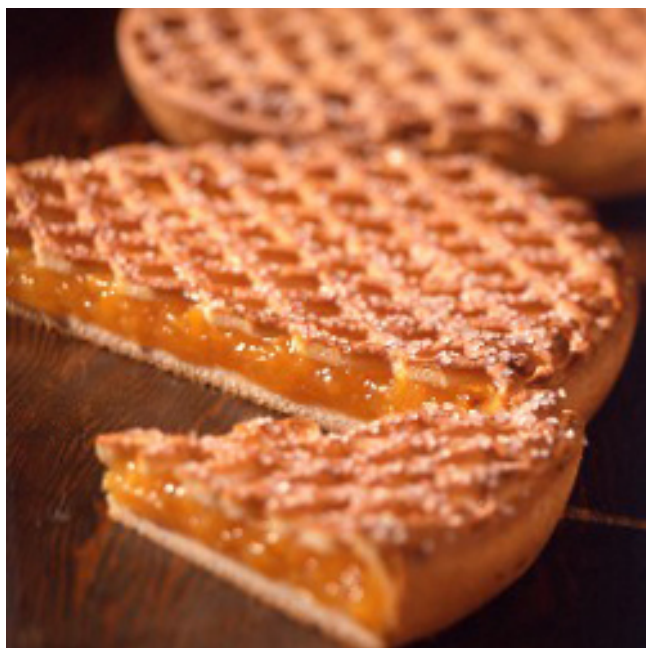


Limburg Flan Apricot



Ingredients

Limburg Flan Apricot

Flour	100%	10000g
Sonnet Limburgse Vlaaimix (flans)	40%	4000g
Yeast	6 - 8%	600 - 800g
Salt	1,5%	150g
Water approx.	44%	4400g

Apricot flan Filling

Apricot filling (tinned) pulp	78.1%	7810g
Sugar	18.8%	1880g
Cold Binder approx.	3.1%	310g

Working Method

Kneading	Mix all ingredients into a well developed dough, but not too smooth
Dough temperature	Approx. 25°C
Scale	Approx. 300 grams for a flan tin of diameter 28 cm Approx. 250 grams for a grid or lid Approx. 350 grams for a flan tin of diameter 28 cm with a high rim Round up the dough pieces
Dough proof	Approx. 30 minutes
Filling	Mix the sugar and cold binder, mix it in the fruits, process on bakery temperature
Moulding	Roll the dough pieces to slices with a thickness of approx. 2 mm. Apply a thin layer of dough in the pan, press the edges slightly and add the filling. Add on each tin 900 grams of filling. Apply a grid or lid
Final proof	Approx. 20 minutes
Baking	Approx. 25 minutes at an oven temperature of 220°C

Extra Information

Remarks	There are also many ways to bake Limburg flans besides the above mentioned recipes.
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For more information please contact Sonneveld: +31 (0)78 644 25 25 or send an e-mail to info@sonneveld.com. Our specialists are glad to assist you.

Bakery Ingredients

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